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TITLE: METHOD FOR PRODUCING FRIED FOOD

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APPL-NO: JP05139340

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ABSTRACT:

PURPOSE: To obtain a fried food not generating thermal blisters when fried, good in swellability, having a light tooth touch and capable of being recovered in a short time only by the pouring of hot water by mixing wheat flour with an emulsifier, and subsequently mixing the mixture with an aqueous solution having a specific pH.

CONSTITUTION: The method for producing a fried food comprises mixing wheat flour such as medium flour, an emulsifier such as lecithin or a sucrose fatty acid ester and subsidiary raw materials such as salt and guar gum with each other, mixing and kneading the prepared dough raw material with an acidic aqueous solution containing acetic acid, citric acid, etc., and having a pH of 2-4, rolling the prepared dough into a 1.0mm thick noodle belt, cutting the noodle belt into noodle lines, boiling the noodle lines, dipping the boiled noodle lines in a seasoning solution containing salt, sodium glutamate, sugar, caramel, etc., draining the dipped noodle lines, and subsequently frying the noodle lines with a palm oil at 150°C for 90sec, thus providing the objective fried food having a light tooth touch, when eaten as such as a snack food.

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